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EDWARD E. JUDGE, EDITOR
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Editorials . . .

SPEAKING OF LAGS—As was most surely expected by everyone who has attained the age of reason, just about every word, thought, and action in Congress this session is politically motivated. The uproar concerning the coming missile lag, space lag, and general preparedness lag, and the contention that money should be no object in overcoming this real or imaginary deficit is enough to scare the daylights out of the ordinary taxpayer, already mortgaging his home to pay taxes. Anyone who has been even remotely connected with the services will agree that King Midas himself would have gone broke had he attempted to provide his generals and admirals with the gold they thought necessary to run their respective branches of the armed services. Indeed, if the United States Government should choose to follow this course in response to the current political maneuvers, and the services' ever present lust for power, then the Communist plan to shatter the economy of the United States would become a reality almost over night.

But there is another type of lag, or perhaps better stated "build up" of equal interest to the canning and freezing industry. Under the head "Soviet Plans to Increase Food Packing," in one of the commercial dailies last week, there appeared an item stating that the USSR Council of Ministers had approved plans for a sharp increase in processed foods output in Soviet Russia. Among other production goals to be attained by 1965, there was mentioned 112,000 tons of frozen fruits and vegetables, and 5.9 billion (sic) tons of canned fruits and vegetables. The "billion" is an obvious error and it is fondly hoped U. S. canners will not try to overcome the lag based on that figure in planning acreage this coming season or seasons. But even if we change the figure from "billion" to "million", as it obviously should be, and the Soviets do succeed in attaining that goal with reasonably good quality, they will have achieved a production well within sight of the current U. S. production—70 to 75 percent of it, according to our figures, based on processed weight. That might give U. S. firms, particularly those interested in exports, something to think about.

RADIATION STERILIZATION—It isn't hard to remember just a few years back, how great was the hysteria caused by the talk about radiation sterilization of food. So great was the excitement that a number of canners hesitated to buy equipment, fearing that the now 150 year old heat process would be outmoded. It will be recalled that private industry spent a considerable amount of money investigating the potential of this process and that the Army, after spending about $1,300,000 on a proposed $7½ million facility at Stockton, California, announced last October that the project would be abandoned. Last month when a good part of the industry was busy attending the National Convention, the Joint Committee on Atomic Energy held public hearings to find out why the Army had called quits. The Army explained that there was no need for a crash program at this time, and that investigation will be continued, though limited in scope. It was learned that a program of fundamental research aimed at pasteurization rather than complete sterilization had been recommended, and it was suggested by members of the Congressional committee that a civilian agency such as the A E C might initiate a program of food pasteurization using a smaller irradiation center than had been proposed at Stockton.

If nothing else, this experience proves that there's a certain amount of virtue in moderation. It proves, too, this column believes, that the National Canners Association Laboratories keep a very sensitive figure on the developments in the science of food technology.

CALIFORNIA MEETING

Sample Cuttings Held by Canners League of California

LEAGUE SCHOLARSHIPS—President Paul V. Rea of the Canners League of California, presents scholarships to Robert Granados (left) and Joel Franklin (right). Both are seniors at the University of California at Davis. Presentation occurred at a luncheon during the 37th Annual Sample Cutting Bee.

The 37th Annual Fruit and Vegetable Sample Cutting Bee, sponsored by the Canners League of California, was held in the Fairmont Hotel, San Francisco, January 7 and 8. A crowd of more than 1600 member canners, allied industries, food brokers, and members of the University of California staff turned out for the occasion.

The two-day business session was presided over by President Paul V. Rea, executive vice president of United States Products Corporation, Ltd. The display and judging was under the supervision of a five-man Steering Committee consisting of Chairman Adolph Asti, S & W Fine Foods, Inc., Redwood City; Norman E. Liles, Tri-Valley Packing Association, San Jose; Bruno Filice, Filice & Perrelli Canning Company, Richmond; R. A. Stewart, Santa Clara Packing Company, San Jose; and C. A. Weast, Flotill Products, Inc., Stockton.

COMPARE QUALITIES

The two-day sample cutting was concluded with a luncheon meeting. The featured luncheon speaker was W. U. "Bill" Hudson, executive vice president of Gerber Products Company, and past president of the National Canners Association.

Following his talk, judging committees made their reports, and two scholarships were awarded to students of the University of California at Davis.

The samples were collected directly from the canners' warehouses by a representative of the League on a random basis, assuring a true cross section of the season's pack of each item or style. The identity of the packer of each sample was carefully protected until judging was completed, after which each packer was enabled to identify his own samples, but no others.

WILLIAM U. HUDSON

Committees of experts from the industry judged the samples for appearance, taste, texture and uniformity of product. The Cutting provides an opportunity annually for members of the League to compare samples of their products with those of their competitors, and in this way to stimulate the maintenance of the high quality of the California pack.

SCHOLARSHIPS

Two new scholarships were awarded by the League to aid students at the University of California at Davis. These scholarships were presented in a formal ceremony to Joel Franklin of Sepulveda, California; and Robert Granados of El Centro. Mr. Franklin is a senior in the field of Food Science and Technology at the University, while Mr. Granados is a senior in Entomology and Parasitology. The League is providing scholarships for two students for three years at $250 each per semester. The students must be in the fields of production or processing of canning fruit and vegetable crops. Both winners are planning on further graduate studies after receiving their Bachelor degrees in June.

STATISTICAL QUALITY CONTROL

Mr. Hudson, in the delightful manner so well known to the canning industry, presented the layman's point of view so to speak, the point of view of management, which has been sold on the value of statistical quality control. It is, he said, a most important aspect of business today. It has proven its value beyond any doubt. Stressing the fact that top management must be thoroughly sold and must give its active and positive support, Mr. Hudson emphasized that to capitalize on it to the fullest, much traditional thinking and many traditional methods must be discarded or revised. "Don't wait until you have convinced the old-timers and die-hards—if they are exposed to it, after laying the proper ground work, it will sell itself."

He cited many examples of the value of statistical quality control. In one case, for instance, sorting of spinach was eliminated on the days when the quality of the spinach delivery was very high, thus saving about $1,000 per 8-hour day. In another case, by sound statistical sampling, the flow of spinach over the sorting belts was controlled, making it possible to reduce the number of sorters by about 25 percent. He pointed out also, how a remarkable improvement in uniformity of fill-in weight of cling peaches was accomplished, resulting in a substantial increase in yield through the application of S.Q.C.

NORTHWEST MEETING

1500 Attracted to Northwest Canners and Freezers Meeting

LANDON AT THE ROSTRUM—L. Evert Landon, President of Nalley's, Inc., in Tacoma, Washington, told members of the Northwest Canners & Freezers Association, of the opportunities of trade with Yugoslavia. E. I. Pitkin, Association President takes his seat at right.

Some 1500 canners and freezers and their associates from Washington, Oregon, Idaho, California and British Columbia, and other parts of the United States, attended the Fourth Annual Convention of the Northwest Canners & Freezers Association at the Olympic Hotel, Seattle, Washington, January 4-6, 1960. There were some 300 firms and organizations represented, according to a statement by E. I. Pitkin, Association President.

Following a long-time custom established many years ago by the separate canner and freezer groups, out of which the present association was formed, Monday, the first day of the convention, was taken up largely by a careful study and evaluation of samples of commercial and experimental packs. This year the total number of samples cut and displayed amounted to nearly 800.

Tuesday's program was devoted to technical discussions of raw products and plant operational problems. Panel sessions at these separate meetings emphasized the extreme care exercised by the processor to assure sanitation, purity, nutrition, and uniform quality, both in the field and in the plant. Home economists and agricultural experts staffing the panels, agreed that consumers in general recognize that this careful quality control is being exercised and have confidence in the industry's products. They agreed, too, that consumers largely take these services for granted today. The two home economists, however, had suggestions for improvement, and these were in the area of labeling practices. They suggested the addition of simple directions for use, which new homemakers can understand, and a clear description of the quality level of the pack.

At the closing general session on Wednesday morning, January 6, Dr. Orlo M. Brees, public relations representative, Western Division, National Association of Manufacturers, made a strong plea to the assembled businessmen to take their citizenship responsibilities seriously. R. M. Lindsey, vice president of A. C. Nielsen Company, spoke of the problem and tremendous opportunities of the "Soaring Sixties" ahead.

The meeting concluded with an industry luncheon, featuring an address by L. Evert Landon, president of the National Pickle Packers Association. Mr. Landon spoke of the six weeks' Trade Mission to Yugoslavia completed in November under the sponsorship of the U. S. Department of Commerce. He was a member of the five-man team sent abroad to develop opportunities for two-way trade with Yugoslavia. That country is important to the United States, he said, because it is the first Communistic country to break with the Soviet Union. Yugoslavia, he said, is a completely free and independent nation and is now building economic and productive capacities to permit greater consumption at home and still allow them to enter world markets. The team of Americans was welcomed and a total of 1890 contacts were made with Yugoslav businessmen. Thirty-six cities were visited in the 46 days spent in Yugoslavia.

PANEL APPROVES QUALITY CONTROL EFFORTS —Part of a panel that told the Northwest Canners & Freezers Association that consumers approved the quality control job the industry is performing, l. to r., Frank Jackson, Chairman; Mrs. Lois Sather, Department of Food & Dairy Technology, Oregon State College; Mrs. Mary Norris, Seattle City Light Co.; Everett Wolford, Fruit & Vegetable Products Lab, Puyallup, Wash.; Dr. Myron Powers, Department of Hort., Washington State University. Panel members not shown were: Dr. Harold Schultz, Head, Department of Food & Dairy Tech., Oregon State College, Panel Moderator; Richard M. Averill, Birds-Eye Division of General Foods Corp., Hillsboro, Ore.; James Morris, Stayton Canning Co., Oregon; and Cameron Adams, Washington State Department of Agriculture, Olympia.

STATISTICS

CANNED FOOD STOCKS

January 1, 1960

Estimates of January 1, 1960 distributors stocks of 32 canned food items were released January 29 by the Bureau of the Census, Department of Commerce.

VEGETABLES.—Distributors January 1, 1960 stocks of all but three of the 15 vegetable items covered in this survey indicated increases over their year-ago levels. In contrast, canners stocks of most canned vegetables reflected decreases that more than offset the increases at the distributors level. Exceptions to this trend were corn, tomatoes, pumkin and squash. Stocks of corn in distributors hands were down 210,000 actual cases (5%), while canners stocks increased 3.6 million cases (17%). Distributors stocks of tomatoes were also below (2%) their year-ago level, although all other tomato items covered by this survey reflected increases. At the canners level, all tomato items showed substantial reductions from year-ago stocks.

FRUITS.—Most fruit items indicated small to moderate increases over year-ago stocks at the distributors level with more substantial increases at the canners level. The largest gain was indicated by apricots—which increased 190,000 actual cases (34%) at the distributors level and more than doubled at the canners level. Distributors stocks of peaches—the largest volume fruit item—were at about the same level as a year-ago (3,8 million cases), but canners stocks increased 21 percent. Pineapple stocks which increased 71,000 cases (4%) at the distributors level, were reduced 1.1 million cases (11%) at the canners level. In contrast, distributors stocks of applesauce were reduced 194,000 cases (14%), but canners stocks rose 1.6 million cases (15%).

JUICES. — Distributors January 1, 1960 stocks of pineapple juice and citrus blends were down 10 to 16 percent, respectively, from their year-ago levels, while tomato juice, orange juice and graptfruit juice reflected gains of 2 to 12 percent. At the canners level, stocks of the three citrus juices increased substantially (62 to 82 percent) over their year-ago levels, while pineapple juice rose 9 percent. Canners stocks of tomato juice, however, were reduced 14 percent from 25.9 million cases on Jonuary 1, 1959 to 22.3 million on January 1, 1960.

FISH.—Stocks of Maine sardines in distributors hands on January 1, 1960 totalled 235,000 actual cases, a reduction of 33,000 cases (12%) from the year-ago level. Canners stocks of 843,000 cases (100-can), were reduced 48,000 cases, (5%) during this period.

WHOLESALE DISTRIBUTORS AND CANNERS STOCKS OF SPECIFIED CANNED FOODS
(Including Warehouses of Retail Multiunit Organizations)
(Thousands of actual cases)

Commodity	Distributors		Canners	
	Jan. 1, 1960	Jan. 1, 1959	Jan. 1, 1960	Jan. 1, 1959
VEGETABLES:				
Asparagus	721	659	2,569	2,795
Beans, green and wax	2,863	2,771	NA	18,482
Beans, lima	551	528	NA	NA
Beets	1,136	1,045	NA	6,743
Carrots	452	415	NA	2,268
Corn	3,738	3,948	25,020	21,396
Peas	3,517	3,264	19,220	23,975
Pumpkin and squash	440	466	1,211[1]	1,220[1]
Sauerkraut	810	647	3,274[2]	4,930[2]
Spinach	621	572	2,144	NA
Tomatoes	3,135	3,215	13,348	16,493
Tomato catsup and chili sauce	2,270	2,066	22,147	24,336
Tomato paste	648	555	3,910[3]	4,850[3]
Tomato puree (pulp)	491	487	1,240[3]	1,989[3]
Tomato sauce	693	565	7,010[3]	8,035[3]
FRUITS:				
Apples	399	497	2,947[4]	2,253[4]
Applesauce	1,228	1,422	12,299	10,667
Apricots	748	558	1,997[5]	858[5]
Cherries, red-pitted	435	429	2,014	1,206
Cherries, sweet	229	239	425[5]	622[5]
Fruit cocktail[6]	1,599	1,443	8,252[5]	7,347[5]
Grapefruit segments	357	349	2,483[7]	1,581[7]
Peaches	3,777	3,771	15,712[5]	12,989[5]
Pears	1,212	1,209	6,532[5]	5,718[5]
Pineapple	1,950	1,879	8,628[8]	9,694[8]
Plums	318	279	986[9]	710[9]
JUICES:				
Citrus blends	327	389	824[7]	489[7]
Grapefruit	630	605	1,757[7]	1,086[7]
Orange	790	708	5,634[7]	3,101[7]
Pineapple	1,061	1,185	7,794[8]	7,177[8]
Tomato[10]	2,172	2,134	22,349	25,853
FISH:				
Maine sardines	235	268	843[11]	891[11]

NA—Not available. [1]As of December 1. [2]Converted, 10 cases of 24/2½'s per barrel of (45 gallons). [3]California only. [4]Standard cases, basis 6/10's. [5]Standard cases, basis 24/2½'s.
[6]Includes fruit for salad and mixed fruits (except citrus). [7]Florida only. [8]Hawaii and the Philippines. [9]Purple plums only. [10]Includes vegetable juice combinations containing at least 70 percent tomato juice. [11]Standard cases, basis 100/3¼ ounce cans.

STOCKS AND SHIPMENTS

Compiled by National Canners Association Division of Statistics

CANNED APRICOTS
(Basis 24/2½)

	1958-59	1959-60
Carryover, June 1	620,000	134,000
Pack	1,862,000	5,046,000
Total Supply	2,482,000	5,180,000
Shipments, Nov. 1 to Jan. 1	.....	483,000
Shipments, June 1 to Jan. 1	1,624,000	3,183,000
Stocks, Jan. 1	858,000	1,997,000

CANNED SWEET CHERRIES
(Basis 24/2½)

	1958-59	1959-60
Carryover, June 1	174,000	294,000
Pack	961,000	670,000
Total Supply	1,135,000	964,000
Shipments, Nov. 1 to Jan. 1	.....	138,000
Shipments, June 1 to Jan. 1	513,000	539,000
Stocks, an. 1	622,000	425,000

CANNED PEACHES
(Basis 24/2½)

	1958-59	1959-60
Carryover, June 1	3,734,000	4,421,000
Pack	24,806,000	*29,301,000
Total Supply	28,540,000	*33,722,000
Shipments, Nov. 1 to Jan. 1	.....	2,602,000
Shipments, June 1 to Jan. 1	15,551,000	18,020,000
Stocks, Jan. 1	12,989,000	15,702,000

*Revised

CANNED PEARS
(Basis 24/2½)

	1958-59	1959-60
Carryover, June 1	2,488,000	2,090,000
Pack	7,883,000	9,499,000
Total Supply	10,371,000	11,589,000
Shipments, June 1 to Jan. 1	4,653,000	5,057,000
Stocks, Jan. 1	5,718,000	6,532,000

CANNED PURPLE PLUMS
(Basis 24/2½)

	1958-59	1959-60
Carryover, June 1	197,000	260,000
Pack	1,271,000	1,701,000
Total Supply	1,468,000	1,961,000
Shipments, Nov. 1 to Jan. 1	.....*	315,000
Shipments, June 1 to Jan. 1	.....*	1,043,000
Stocks, Jan. 1	.....*	918,000

*Not compiled

CANNED GREEN AND WAX BEANS
(Actual Cases)

	1958-59	1959-60
Carryover, July 1	5,449,272	6,111,363
Pack, July 1 to Jan. 1	26,143,316	24,462,441
Supply to Jan. 1	31,592,588	30,573,804
Shipments, July 1 to Jan. 1	13,110,694	14,392,548
Stocks, Jan. 1	18,481,894	16,181,256

CANNED BEETS*
(Actual Cases)

	1958-59	1959-60
Carryover, July 1	3,121,308	2,791,905
Pack, July to Jan.	7,933,616	7,517,719
Supply to Jan. 1	11,054,924	10,309,624
Shipments, July 1 to Jan. 1	4,312,115	4,588,995
Stocks, Jan. 1	6,742,809	5,720,629

*Includes Pickled, Spiced and Harvard

CANNED CARROTS
(Actual Cases)

	1958-59	1959-60
Carryover, July 1	1,231,248	1,226,179
Pack, July 1 to Jan. 1	2,367,505	1,841,828
Supply to Jan. 1	3,598,753	3,068,007
Shipments, July 1 to Jan. 1	1,331,102	1,382,651
Stocks, Jan. 1	2,267,651	1,685,356

CANNED SPINACH
(Actual Cases)

		1959-60
Carryover, March 1	.....	1,128,364
Pack (Spring)	.....	5,538,994
Pack Oct. 1 to Jan. 1	.....	241,725
Supply to Jan. 1	.....	6,909,083
Shipments, Oct. 1 to Jan. 1	.....	1,531,513
Shipments, March 1 to Jan. 1	.....	4,765,423
Stocks, Jan. 1	.....	2,143,660

CANNED TOMATOES
(Actual Cases)

	1958-59	1959-60
Carryover, July 1	2,745,370	6,510,915
Pack, July 1 to Jan. 1	26,877,005	20,736,604
Supply to Jan. 1	29,622,375	27,247,519
Shipments, July 1 to Jan. 1	13,128,745	13,899,169
Stocks, Jan. 1	16,493,630	13,348,350

WASHINGTON

ORANGE JUICE GRADES

The U. S. Department of Agriculture has announced an amendment to the U. S. Standards for Grades of Canned Orange Juice to permit standardization of this product by adding frozen orange concentrate or other suitable ingredients permitted under regulations of the Federal Food and Drug Administration.

Current Food and Drug regulations require that any such additives be properly declared on the labels.

Addition of canned concentrated "hot pack" orange juice is specifically excluded by the amendment to the grade standards.

The amendment becomes effective on publication in the Federal Register scheduled for Jan. 21.

Standardization is designed to improve the quality of canned orange juice, particularly that packed from early season varieties. USDA believes this action will benefit consumers and the citrus industry by providing canned orange juice of more uniform quality throughout the packing season.

GRAPEFRUIT AND ORANGE FOR SALAD GRADES

The U. S. Department of Agriculture has announced a revision of its grade standards for canned grapefruit and orange for salad. The revised standards become effective on publication in the Federal Register scheduled for Jan. 21.

This action was taken after careful study by USDA and leaders of the industry affected. Changes made are similar to those made in the U. S. grade standards for canned grapefruit which went into effect Nov. 6, 1959.

Principal changes made from the standards in effect since 1950 are slight adjustments in the recommended drained weights to bring them into line with good commercial packing practices.

For Grade A, the trained weight is reduced from 60 to 56.25 percent of the capacity of the container, a reduction of about ¾ ounce in a No. 2 can. For Grade B, the recommended weight is reduced from 55 to 53.12 percent of the capacity of the container capacity —about 0.4 ounce reduction in a No. 2 can.

Other changes permit the use of non-nutritive sweeteners and other ingredients that are permitted under regulations of the Food and Drug Administration.

FOOD ADDITIVE BOOKLET

A new Food Drug Administration booklet entitled "What Consumers Should Know About Food Additives" has been published to answer the many questions people are asking about food additives and the new law, Commissioner Larrick has announced.

The booklet tells the story of how food additives come to be developed, why and how they are used in food production, why public health safeguards are necessary, and how the new law works. It also gives factual information about many of the more important kinds of food additives and explains how the law controls two special classes of additives, pesticides and coal-tar colors.

"We should not lose sight of the fact that food additives are an integral part of the tremendous progress being made in modern food technology," Commissioner Larrick said, "and that they are being safely used for a host of purposes that are beneficial to the consuming public.

"Our whole system of food production, processing and distribution has undergone profound changes, and some of these are only partially or incorrectly understood by the public. For example, we now have food preservatives and many other additives that are entirely safe, and some of them are even necessary for health when used in proper amounts. Food additives are being used to increase production, reduce cost, promote cleanliness, prevent spoilage, increase shelf life, and improve the quality, appearance, texture and nutritional value of our foods. All this I think, needs to be explained to the public."

The booklet is for sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C.—price, 15 cents.

MACARONI & TUNA PROMOTION. A versatile point-of-purchase poster forms the backdrop for a pre-Lenten promotion now underway on macaroni products and tuna. Members of the National Macaronic Manufacturers Association are tying-in elbow macaroni or egg noodles with Chicken of the Sea brand tuna in an "Easy Fixin' Casserole" promotion in which consumers are offered 25 cents for trying the casserole recipe. The poster can be mounted on a shopping cart as illustrated here for a dump display, or case display or as a soft sheet. A recipe pad affixed to the poster also contains instructions for the refund. Magazines, radio and TV are supporting the sales drive.

SUGGESTED PESTICIDE CLAUSE IN GROWER CONTRACTS

The Wisconsin Canners Association has suggested that members may want to use the following statement regarding the proper use of pesticide chemicals in grower contracts this year. The Association recommends that the statement be set forth prominently in capitals or bold face type: "Proper Use of Pesticide Chemicals—(Grower, or Seller, or Contractor, or Lessor—use term appropriate to your own contract) hereby guarantees that the crop or crops to be grown under this contract will not be treated with any economic poison contrary to label directions therefor registered with the U. S. Secretary of Agriculture under the Federal Insecticide, Fungicide and Rodenticide Act."

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National Pickle Packers Association will hold its 1960 Western Regional Meeting at the Mark Thomas Inn, Monterey, California, April 6 to 8, Secretary W. R. Moore has announced. The Western parley will be followed by the Spring Meeting of the Association at the Drake Hotel in Chicago, April 28 and 29, and the Pickle Fair and NPPA Annual Meeting at the Edgewater Beach Hotel, Chicago, October 19-21.

Coming promotions to be featured by the Association will be "Pickle Ways for Meatless Days" during Lent; March 2 to April 17; "National Pickle Week" May 19-28; "Perfect Pickle Pals Month" (sandwich month) during August; and "Holidays are Pickle Days" November 15-January 1.

NEWS *and Announcements*

Virginia Canners Association will hold its 52nd Annual Convention at the John Marshall Hotel, Richmond, Virginia, February 26 and 27. John Harrison, J. T. Harrison & Associates, Easton, Maryland, will speak at the luncheon on Saturday on "Prospects for Tomato Canners in 1960." His talk will be concerned with the canned product outlook with regard to sales. Other speakers will be F. H. Scott of the Virginia Polytechnic Institute; R. N. Hoffmaster, Virginia Truck Experiment Station; James B. Bell of the Virginia Polytechnic Institute; Hunter Sledd, Taylor & Sledd, Inc.; and Herbert McLeod, Jr., Division of Chemistry and Foods of Virginia.

Purdue Waste Conference—The 15th Annual Industrial Waste Conference will be held in the Purdue Memorial Union Building, Lafayette, Indiana, May 3, 4 and 5. Approximately 50 papers will be presented on subjects dealing with industrial wastes and their treatment, and of much interest to the food processing industry. All interested persons are invited to attend and may make hotel reservations at the Purdue Union Club, Fowler Hotel, Cedar Crest Hotel, Esquire Motel, Devon Plaza Motel, Morris Bryant Hotel, or Howard Johnson Motor Lodge.

CANNERS EXCHANGE HONORS 50 YEAR POLICY HOLDERS

At a luncheon held in the Balmoral Hotel, January 19, 1960, during the course of the NCA Convention, five firms received 50 year certificates as Canners Exchange Subscribers. Three additional firms, with no representatives at the meeting, also received certificates of recognition. Officers and district managers of Lansing B. Warner, Inc., and two members of the firm's Advisory Committee, were on hand to congratulate the awardees.

Mr. J. E. Warner, chairman of the Board, Lansing B. Warner, Inc., made the presentation of the certificates. Several interesting documents were shown during his remarks. Included among these were policies and material issued to Harry R. Draper in 1910. In acknowledgment, the value of long business association was mentioned several times.

CANADIAN CONVENTION

The Annual Convention of the Canadian Food Processors Association will be held at the Seigniory Club, Montebello, Quebec, Canada, February 21 to 24. The President's Reception will be on Sunday, February 21 at 4:30 P.M. at the Manor House. Business sessions will start promptly at 8:30 on Monday and Tuesday mornings, so that there will be time for social activities each afternoon and evening.

The beautiful setting of the Seigniory Club makes a sleigh ride, arranged for Monday afternoon, something for those who attend to plan on. The sleigh ride will be followed by a hot rum party and then a Soiree de Folklore du Quebec. Those who will attend are requested to bring warm and suitable clothing for these events. Plaid shirt and sash for men, blouse and skirt for ladies will be the vogue for dinner and an evening of fun. There will be curling, skating and skiing.

A number of important subjects will be at the business meeting, including an address on the export outlook by G. R. Paterson, director, Agriculture and Fisheries Branch, Department of Trade and Commerce.

The Board of Directors and Annual Meeting will be held on the morning of Wednesday, February 24.

Curtice Brothers Company (Rochester, N. Y.) Packers of "Blue Label" Foods, has announced that F. J. (Stub) Miller, who has been vice president and director of sales, has been elected executive vice president of the firm. Mr. Miller, who has been with the company for the past 35 years, is a past president of the New York State Canners & Freezers Association. For the present he will continue as sales director for the company.

FIFTY YEAR POLICY HOLDERS—Seated, l. to r.: Harry R. Draper, Draper Canning Co., Milton, Del.; F. Olney Brown, Squire Dingee Co., Div. of Beatrice Foods, Inc., Chicago, Ill.; Lon P. Flanigan, Jr., Seneca Kraut & Pickling Co., Geneva, N. Y.; R. P. Gookin, H. J. Heinz Co., Pittsburgh, Pa.; H. Carlton Draper, Draper Canning Co.; and George Draper, III, Draper Foods, Inc., Milford, Del. Standing: hosts John Eliot Warner, Lansing B. Warner, Inc., Board Chairman; Jack Witt, New York State Representative L.B.W.; George Binder, Tri-State Rep. L.B.W.; J. Edward Brown, Michigan Fruit Canners, Benton Harbor, L.B.W. Advisory Committee; Carle Brinkman, H. J. Heinz Company, Pittsburgh, L.B.W. Advisory Committee; M. R. "Joe" Feeney, L.B.W. President; and N. H. "Newt" Tobey, L.B.W. Senior Vice President.

DEATHS

William Blaine Sutton, 78, for almost 50 years representative of the Huntley Manufacturing Company, Brocton, New York, in the Midwest, died on January 27 in Hollywood, Florida. Mr. Sutton had recently retired and made his home in Hollywood. He was particularly well known to canners in the States of Indiana and Ohio. He and W. M. Buchholtz, Chairman of the Huntley Board, had visited the booth of "THE CANNING TRADE" during the National Convention at Miami Beach. He is survived by his wife, Carrie, a son, William of Dayton, Ohio, and a sister, Mrs. Margaret Light of Jacksonville.

CONTINENTAL CAN PROGRAM OF AID TO EDUCATION

A total of 421 liberal arts colleges in 32 states were among the beneficiaries in 1959 of Continental Can Company's continuing program of financial aid to American education, it was announced by General Lucius D. Clay, chairman of the board. These institutions received aid through Continental's gift to the Independent College Funds of America, Inc., which represents liberal arts colleges that receive no tax support.

Aid to liberal arts colleges is a major part of Continental's comprehensive program of aid to education. This program also includes unrestricted grants to specific institutions, capital grants to selected colleges, grants to educational funds with a national and international scope, and supplying of educational booklets and charts for grade school and high school classes.

"Continental feels that the youth of America is our nation's most precious natural resource," said General Clay. "We, therefore, take seriously our responsibility to aid our schools in providing the best in education. For this reason, we provide assistance that covers the full range of education —from the giving of scholarships and capital grants to institutions at the college level to the providing of needed materials throughout the grade school and high school levels."

AMERICAN CAN SALES HIT ALL TIME HIGH

Sales of the American Can Company in 1959 were the highest in the company's history, but earnings were lower than the previous year as the result of the high costs of the steel strike, William C. Stolk, president, announced this week.

The company's sales, based on a preliminary report of the year's operations, totaled $1,107,361,078 in 1959, an increase of 6.8 per cent over the comparable 1958 figure of $1,037,032,365. All product Divisions—Bradley-Sun, Canco, Dixie Cup, and Marathon —contributed to the sales increase, Mr. Stolk said.

Earnings in 1959 were $40,890,769 after provision for taxes, compared with $46,432,856 in 1958. After payment of preferred dividends, earnings were equivalent to $2.42 per share on the 15,723,800 shares of common stock outstanding on December 31, 1959, compared with $2.78 in 1958.

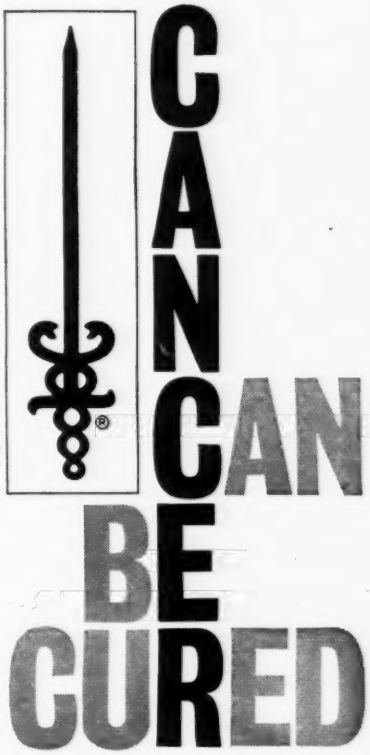
"The conditions which limited profits in 1959 were of a temporary nature and can be attributed directly to costs due to the steel strike, which are estimated at nearly $15,000,000," Mr. Stolk said.

In the interest of protecting the needs of the Canco Division customer, tin plate inventories of tremendous size were built in the months preceding the strike, so that if the strike became a fact the Canco Division would be in a position to meet the heavy demands of customers. As a result, the company was able to meet the needs of customers throughout the strike.

•

"The Revolution in American Diet" is the title of a symposium offered by the Melamine Counsel to be held at the Waldorf-Astoria Hotel, Tuesday, February 16. The purpose of the symposium is to focus national attention on the problems of nutrition in a society of abundance. The speakers will include such well known authorities as Dr. C. Glenn King of the Nutrition Foundation; Dr. Paul L. Day, scientific director, U. S. Food and Drug Administration; Dr. Margaret Mead, Department of Anthropology and Ethnology, American Museum of Natural History; and many other outstanding names in nutrition. The Melamine Counsel is an educational organization, disseminating information on developments and trends of interest to the merchandising and volume feeding trades, the home economists and educational professions, and the general public. It was founded in 1957 by the Melamine Plastic Dinnerware Industry of the United States.

Sanitation Seminar—The American Sanitation Institute has announced that the sixth in a series of annual nationwide one-day sanitation seminars or clinics for food processing plants, food handling establishments, food warehouses, and food container manufacturers, will be held in cooperation with the Louisiana State Board of Health, Division of Food and Drugs, in New Orleans, Louisiana, on March 24, 1960, in the new Louisiana State Office Building in the new Civic Center. The objective of these one-day sanitation clinics is to provide training for food plant personnel or sanitarians in modern preventive sanitation with emphasis on practical techniques in the protection of food from contamination. Former clinics were held in various cities throughout the nation, the fifth last year in Chicago in association with the National Pickle Packers Association on April 9. Full information may be obtained from the Institute at 884 Hodiamont Avenue, St. Louis 12, Missouri.



More than one million Americans are living proof. Remember...your contributions helped save many of these lives. Your continuing contributions are needed to help discover new cures and, ultimately, the prevention of cancer itself.

Remember, too, if you delay seeing your physician, you drastically cut your chances of cure. Annual checkups are the best way of detecting cancer in time.

Guard your family! Fight cancer with a checkup & a check

American Cancer Society

MARKET NEWS

NEW YORK MARKET

Market Moves to Firmer Ground—Good Buying Volume of Staples Indicated—Most Vegetables Strong with Fruits Steady.

By "New York Stater"

NEW YORK, February 12, 1960

THE SITUATION.—Canned foods are moving definitely into firmer ground as traders square away for special Lenten needs and seek to cover nearby needs on items which are beginning to get into the tight supply category. Standards continue to get a good play in the vegetable division, with canners showing strong price views on peas, tomatoes, corn, and green beans. The canned fish situation is characterized by a growing scarcity in wanted grades of salmon, and more buying interest in other items. Fruits, however, continue largely routine, with replacement buying being done only to meet prompt and nearby needs.

THE OUTLOOK.—There is an evident lack of selling pressure from canners on most items, and distributors see little reason to stock far in advance of requirements, lacking price incentives which would offset current high money rates. Current indications point a continuing good buying volume for staple items, particularly in the standard classification, and only moderate buying of higher-priced lines, leaving the canner in the position of carrying inventories until the merchandise is actually needed in marketing channels.

TOMATOES.—A steady market for tomatoes was reported out of the tri-states this week, and the behavior pattern of the market is beginning to resemble that of the opening '59 quarter. Canners are quoting standard ls for prompt shipment at $1.00 per dozen, with 303s at $1.30, 2½s at $2.05-$2.10, and 10s at $7.25, f.o.b. canneries. Midwestern canners are holding standard 303s at $1.35, and in most cases have upped 10s to $7.75.

PEAS.—With demand for standards and extra standards peas beginning to expand, canners are showing stronger price views on carryover. Standard 303s are now generally held at $1.10 per dozen in the tri-states, with extra standards at $1.15-$1.20. Buyers are still looking for $1.00-$1.05 standards, but without signal success. The market for fancy sieves is holding steady.

CORN. — Distributor interest in standard corn continues to hold up well, and the market is being quoted firm at $1.15 for 303s, with 10s at $7.00 in the East. Extra standard cream style is holding at $1.20, with fancy at $1.30 at tri-state canneries, Fancy whole kernel lists at $1.40, with extra standards at $1.20 and standards at $1.15.

BEANS.—Green and wax beans continue to meet with a good inquiry, and canner prices are strong at $1.20 for standard green round pod and $1.25 for extra standards, with fancy at $1.40, f.o.b. tri-state canneries. New York State canners are reported offering some standards at $1.15. Standard short cut wax bean 303s are quoted at $1.25, with extra standards at $1.35 and fancy 3-sieve whole beans bringing $1.65 at New York State canneries, with tri-state packers holding standard wax beans at $1.35 and extra standards at $1.40.

APPLE SAUCE.—New business in apple sauce has slowed somewhat, and fancy 303s are being offered in the East at $1.25, with some packers continuing to quote $1.30. Fancy 10s are quoted all the way from $6.80 to $7.25 at Eastern canneries.

RSP CHERRIES. — Chains and wholesalers were in the market for cherries in a moderate way, but were not stocking ahead to any extent. Current offerings find the market holding at $1.85 for water pack 303s, with 10s ranging $11.00-$11.50, f.o.b. canneries.

CITRUS.—There as a good inquiry reported during the week for single strength canned citrue juices, with buyers interested mainly in natural juice. Prices held steady, and the market for grapefruit segments and citrus salad was likewise firm and unchanged.

OTHER FRUITS.—Distributors generally are working on current holdings of West Coast fruits and replacements coming forward under the staggered delivery program of major canners, and new business has remained rather slow. Reports from California and the Northwest indicate a fairly stable market, price-wise, with no pressure to cut into carryovers through the medium of price shading.

SALMON.—With the start of the Lenten season nearing, distributor demand for salmon has been fairly brisk, particularly on halves. Canner price lists show many "outs", however, and the supply situation is expected to tighten progressively. Currently, Alaska red sockeyes are quoted at $37 per case for ls, with halves at $23, with Puget Sound sockeyes at $24 for halves and $14 for quarters, ls being cleared. Alaska chinook talls are firm at $31 per case, with fancy Columbia River halves chinooks at $25. Cohoes continue available, with ls at $31, halves at $19 and quarters at $11.50, Alaska medium reds are quoted at $30 for ls and $18.50 for halves. Canners continue to quote pinks for prompt shipment at $24 for ls and $13.50 for halves, with chums at $22 and $12, respectively, all f.o.b. northwest.

TUNA.—Inquiry for tuna is picking up. Northwest canners are offering albacore oil pack at $14 per case for halves, with chunk style at $10 and grated at $6.75. Market in California is reported steady.

SARDINES.—Movement of Maine sardines is picking up as distributors round out their stocks for the Lenten season, and current indications are that Maine canners will go into the new packing season with only limited carryover holdings. Prices are steady and unchanged.

CHICAGO MARKET

Oh Happy Days—Active Market—Prices Strong — Shipment Heavy — Shortages Appear.

By "Midwest"

CHICAGO, ILL., February 11, 1960

THE SITUATION.—The pretty rays of strong and bright sunshine are beginning to light up the lives of many a canner these days and probably comes as a welcome after so many bleak and dreary days. Many of them are also experiencing the dubious pleasure of turning down orders which they haven't done for many a moon. It's all because stocks are getting short and prices continue to move to what might be called profitable levels. The trade here are convinced there is no longer a buyer's market and are now devoting their time trying to get under cover on as many items as possible before they are forced to pay even more money. Shipments are very heavy and the only things that might slow them down now is a lack of warehouse space or the money necessary to pay for heavy inventories. It's a delightful change.

Outside of freestone peaches and California pears, any price changes this week were on the upside. Green and wax beans continue to move higher in all areas and tomatoes went up another nickel this week and should continue to climb. Corn and pea prices are slow to move higher but the industry seems determined to get more money one way or another. Kraut is already up sharply and gets shorter by the day. Certain items in the beet and carrot lines are very tough to find and that means higher prices obviously. All canned fruits, with the exception of the two above mentioned items, are very firm and that includes pineapple. The citrus market has already gone up several times and will go even higher just as sure as night follows the daytime. All of this may seem overly optimistic but it certainly seems justified at present.

TOMATOES.—Chicago buyers discovered this week that they can no longer buy standard 303 tomatoes from local sources at $1.35. It now takes $1.40 and there are not too many canners willing to sell at that price. Sales have been good at $1.35 when that price was available and they are just as good now at $1.40. Even the lowest grading lots of extra standards are at a bottom of $1.45 with quotations ranging upward from that point. Furthermore, there is more interest now in tomatoes than there has been for a long, long time. Everything points a continuation of the upward climb in prices.

LIMA BEANS.—Prices on this item have not advanced lately but they are sure on firm ground. Unsold stocks continue to dwindle and a buyer really has to shop for an assortment if he didn't cover on commitments earlier. Prices are strong at $2.50 for 303 tins of fancy tiny green and $14.00 for tens with small at $2.10 and $12.25 while medium are held at $1.90 and $11.50. Few canners if any can supply a buyer with a full assortment as most of them have only odds and ends left to sell.

GREEN AND WAX BEANS.—Distributors here are a little shocked at the rapid increase in the cost of both green and wax beans and the fact that such increases are coming from all parts of the country. However, unsold stocks are down to a point when canners are trying to buy from each other

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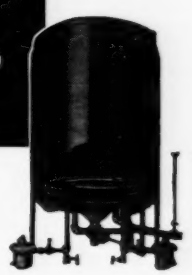

Here's a Langsenkamp cooking unit that really means business. Stainless steel tank holds 1,000 gallons and is the last word in sanitation, durability and value.

Inside the tank is a bank of Kook-More Koils featuring a unique Divided Header for maximum evaporating capacity, greater cooking efficiency. Coils are available in copper, nickel and stainless steel.

Tank shown is equipped with Langsenkamp's three way valve which gives positive, one point control of tank contents. Deep dished bottom provides efficient drainage and cleaning. Hose spray will remove all product from tank interior.

This is one of the many complete cooking units made and guaranteed by Langsenkamp. Sizes range from 100 to 1,500 gallons, but the quality *never* varies. Write for full details.

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in an effort to keep regular customers supplied. Southern sources are now up to $1.15 for standard cuts and they don't seem to care whether they get an order or not. Fancy three sieve cuts are no less than $1.40 for 303s and $8.75 for tens nad if there is any further change it will be up for sure.

TOMATO PRODUCTS.—Fancy tomato juice is the only item in the entire line of tomato products that has been dragging but canners are hoping this situation will adjust itself shortly in view of the overall market. Fancy 46 oz. is offered from a bottom of $2.35 on up and obviously shows no profit at this level. Catsup is strong, particularly in tens, with most local canners well sold up. Fancy 14 oz. is holding at $1.70 and supplies still unsold are anything but burdensome. California canners continue to show extreme strength and the problem for distributors now seems to be one of obtaining necessary supplies and this may be a real problem before the new pack begins.

DRY BEANS.—Just to make the picture complete, buyers have also been faced with rapidly advancing prices on the so called colored beans such as dark kidneys, light kidneys and red beans. Stocks of dry beans are very short and the resulting higher costs are making themselves felt on the finished canned product. The price of 303 tins of light red kidneys has gone up for example from a low of $1.10 to the current price of $1.35. However, even though the buyer may now feel he is on the defensive, he can certainly buy with confidence.

CORN.—More than one Wisconsin canner has advanced the price of fancy corn, both cream style and whole kernel, to $1.40 for 303s and $8.25 for tens with the determination to make these prices stick. However, it's still easy to buy at $1.35 and $8.00 so the trade have not plunged heavily as yet. Besides, they have too many other items on which to cover where they know the price will be higher. Extra standard cream is listed at $1.20 to $1.25 and appears to be in ample supply. Whole kernel extra standard, however, is tough to find even at $1.25 and will be non-existant in the very near future.

APPLESAUCE.—Not too much activity on this one as prices haven't changed one way or the other for quite some time. Under current conditions, distributors are inclined to move in a routine fashion except where necessary and that is the reason for the present hand to mouth buying. Prices are unchanged at $1.25 to $1.30 for fancy 303s and $6.85 to $7.00 for tens.

CITRUS.—Prices are the same as last week but the market remains very strong with every indication of further increases to come. The trade here are not getting shipments in here as fast as they would like simply because canners have been flooded with orders and cannot get enough good oranges. Sales were very light this week after the previous heavy buying and canners will be busy for some time just filling orders now on the books.

WEST COAST FRUITS.—If canners in this area could ever stabilize the price of freestone peaches life would have a very rosy outlook. There is still some price cutting on pears but it is now confined to California as Northwest factors are sitting tight at list. There is somewhat of a price war now existing on nectars but it is expected to be of a temporary nature. In the meantime, 12 oz. peach, pear and apricot nectar can be had as low as 95c. All other fruit items seem to be firmly situated.

School Lunch Market is Big Business

Schools have become "big business" for the food industry, and most of it is local, according to a new marketing study made by the U. S. Department of Agriculture. Public schools alone provide a total annual outlet for about $600 million in food for daily lunches, most of which is purchased from local processors, distributors and wholesalers.

Agricultural Marketing Service researchers made a detailed, nation-wide study of foods used during the 1957-58 school year. They found the value of food from all sources, both purchased and donated, delivered to 60,000 public schools having a feeding service amounted to $597 million, or $28 per pupil for the 21 million enrollment. Only 15 percent—about $95 million—was the value of food donoted directly by the Federal Government from purchases made specially for school lunches or from commodities acquired under price support and surplus removal programs.

In addition to volume and value of foods delivered to schools, the marketing researchers examined sources of supply, food buying practices, and other pertinent facts. At least 95 percent of total purchases of the major food classes were made at the wholesale level.

MEAT, POULTRY, AND FISH

During the survey period, almost $108 million worth of meat, poultry, and fish moved into the school outlet. Red meats accounted for the major portion of the total money value, $83 million, with the remainder equally divided between fish and poultry.

Almost 30 million pounds of poultry were delivered to schools, of which well over 18 million pounds were fresh, frozen, and canned chickens and 11 million pounds of turkey meats.

During the study period, 28 million pounds of fish were delivered to the school lunch outlet. The quantity of fresh and frozen fish utilized was only slightly larger than that of canned fish items. Tuna was by far the most important canned fish item, followed by salmon.

FRUITS AND VEGETABLES

Fruits and vegetables in all forms, including juices, delivered to schools were valued at $91 million during the survey year. Canned fruits and vege-

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tables accounted for 70 percent of the total value with fresh fruits and vegetables ranking next in order accounting for 23 percent.

About 5 percent of the 1957-58 total pack of peaches moved into the school lunch outlet. Canned peaches accounted for about 52 million pounds or 29 percent of the total canned fruits utilized in schools. About 136 million pounds or 76 percent of the total canned fruits delivered to schools were acquired from local merchants.

The most popular vegetable items in the school market included green beans, green peas, tomatoes, and corn. The proportion of the 1957-58 total pack of these 4 vegetables utilized in the school outlets varied from 4 to 8 percent. Almost 241 million pounds or 86 percent of the canned vegetables were acquired in commercial channels at the local level.

MISCELLANEOUS FOODS

Beverages and foods such as catsup, pickles, relishes, seasonings, puddings, etc. accounted for $31 million, or a little over 5 percent of the total value of all foods delivered to schools.

USDA's Agricultural Marketing Service gathered much information of value to food manufacturers and distributors, and to State and local officials responsible for feeding programs in public elementary and high schools. This is a part of a program of research to expand the market for farm products.

The report shows use of food in schools under the National School Lunch Program and in non-program schools serving food, by size of school and by type of lunch served. In addition to quantity and value data for purchased and donated foods, certain descriptive information pertaining to the school and the socio-economic characteristics of the community were obtained.

A free copy of the report may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C. It is Marketing Research Report No. 377, "The Market for Food in Public Schools."

Minute Maid Corporation has appointed Ed Popper Eastern Regional Sales Manager of the Citrus Products Division, with headquarters in the company's offices in New York City, where he will supervise and direct citrus product sales in the 18 Eastern states. A few years ago Mr. Popper had been field representative for John H. Dulany & Son of Fruitland, Maryland.

Processed Apples Institute will hold its 9th Annual Meeting at the Greenbrier, White Sulphur Springs, West Virginia, June 15-18.

R. T. French Company of Rochester, New York, has purchased the L. C. Forman & Sons Company, operators of plants at Pittsford and Palmyra, New York, packing pickles and sauer kraut. The Forman brothers are retiring from the business.

1959 PACK OF CANNED PEARS

The 1959 pack of canned pears totaled 11,787,950 actual cases compared with the 1958 pack of 9,777,495 cases, according to a report by the National Canners Association Division of Statistics.

On the basis of standard cases of 24/2½'s, the 1959 pack amounted to 9,498,977 cases compared with the 1958 pack of 7,883,346 cases.

The total supply of canned pears available during the 1959-60 season is 11,589,000 cases basis 24/2½'s, compared with 10,371,000 cases a year ago.

State	(Actual Cases) 1958	1959
Northwest	4,356,733	4,647,489
California	4,735,742	6,427,225
Other States	685,020	713,236
U. S. Total	9,777,495	11,787,950

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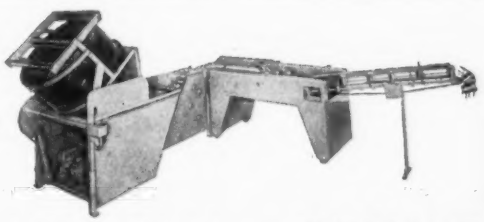

Automatically unload and unscramble all size cans, 202-404 inclusive, with this one-man-operated combination. Gentle handling of bright cans is its virtue. For complete information write or phone 190.

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SHUTTLEWORTH MACHINERY CORP.,
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For Canning Fanciest Cremogenized and Whole Kernel Corns:

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Calif., Fcy., All Gr., No. 300
Colossal 3.40-3.50
Mammoth 3.40
Large 3.30
Med.-Small 3.20-3.25
Gr. Tip & Wh. Colossal.....3.00
Large 2.90
Med.-Small 2.90
Tri-St. Fcy., All Gr., No. 300
Colossal 3.50
Mammoth 3.45
Large 3.40
Mid-W., Fcy., All Gr., Cuts & Tips
No. 8 oz. .....—
No. 1 Pic. .....—
No. 300 .....2.15
No. 10 .....12.00-12.25

BEANS, Stringless, Green
East
Fcy., Fr. Style, 8 oz.....1.00
No. 303 .....1.50
No. 10 .....8.50-8.75
Fcy., Cut, Gr., No. 303..1.35-1.50
No. 10 .....8.25-8.50
Ex. St., Cut Gr.,
No. 303 .....1.22½-1.25
No. 10 .....7.25-8.00
St., Cut, No. 303 .....1.17½-1.25
No. 10 .....6.75-7.00
Wax, Fcy., Wh., 3 sv.,
No. 303 .....2.05
No. 10 .....11.00
Cut, 3 sv., No. 303 ..1.57½-1.60
No. 10 .....8.75-9.00
Ex. St., Cut, No. 303 ...1.35-1.40
No. 10 .....7.25-8.00
St., Cut, No. 303 .....1.25
No. 10 .....6.75-7.00
Mid-West
Gr., Wh., Fcy., No. 303..1.80-2.75
No. 10 .....11.00-12.00
Fcy., Cut, No. 303 .....1.40-1.45
No. 10 .....8.50-9.00
Ex. Std., No. 303 .....1.25-1.40
No. 10 .....7.75-8.50
Std., Cut, No. 303 .....1.10-1.15
No. 10 .....6.50-7.00
Wax, Fcy., Cut, 3 sv.,
No. 303 .....1.45-1.60
No. 10 .....9.00-9.25
4 sv., No. 303 .....1.35-1.45
No. 10 .....8.25-8.75
Ex. Std., No. 303 .....1.25-1.45
No. 10 .....7.25-8.50
Std., No. 303 .....1.17½-1.20
No. 10 .....6.50-6.75
South
Fcy., Wh. Gr., No. 303.....1.75
No. 10 .....9.00
Fcy., Cut, Gr., No. 303..1.35-1.40
No. 10 .....8.50-8.75
Ex. Std., No. 303.....1.25-1.30
No. 10 .....7.00
Std., No. 303 .....1.10-1.25
No. 10 .....6.25
Blue Lakes
Fcy., Vert. 3 sv., No. 303....2.35
4 sv., No. 303 .....2.20
Fcy., Cut, 3 sv., No. 303...1.77½
No. 10 .....9.50
4 sv., No. 303 .....1.65
No. 10 .....9.15
Ex. St., 5 sv., No. 303.....1.45
No. 10 .....8.25
Std., No. 303 .....1.35
No. 10 .....7.25

BEANS, LIMA
East
Fcy., Tiny Gr., No. 303..2.50-2.60
No. 10 .....13.75-14.00
Small, No. 303 .....2.00-2.10
No. 10 .....12.25
Medium, No. 303 .....1.90
No. 10 .....11.00
Ex. Std., G.&W., No 303.....1.40
No. 10 .....9.50
Mid-West
Fcy., Tiny Gr., No. 303..2.25-2.50
No. 10 .....13.75-14.00
Small, No. 303 .....2.00-2.10
No. 10 .....12.00-12.25
Medium, No. 303 .....1.90
No. 10 .....11.00-11.50
Ex. Std., Gr. & W., No. 303 ...1.45
No. 10 .....9.50

BEETS
East, Fcy., Diced,
No. 303 .....1.05-1.10
Fcy., Sliced, No. 303 ....1.10-1.30
Midwest, Fcy., Sl., 8 oz. ....—
No. 303 .....1.05-1.10
No. 10 .....5.00-5.50
Diced, No. 303 .....1.00
No. 10 .....4.75

CARROTS
East, Fcy., Diced, No. 303 1.25
No. 10 .....6.50
Mid-West, Fancy, Diced,
No. 303 .....1.12½-1.15
No. 10 .....5.50-5.75
Sliced, No. 303 .....1.25
No. 10 .....6.75-7.00

CORN
East
W.K. & C.S. Golden
Fcy., No. 303 .....1.40-1.65
No. 10 .....8.50-8.75
Ex. Std., No. 303 .....1.20-1.50
No. 10 .....8.00-8.50
Std., No. 303 .....1.15-1.35
No. 10 .....7.50-7.75
Shoepeg, Fcy., No. 303 ..1.65-1.75
No. 10 .....9.50-10.00
Ex. Std., No. 303 .....1.60
Midwest
W.K., C.S., Gold., Fcy.,
No. 12 oz. 1.40-1.45
No. 303 .....1.35-1.40
No. 10 .....8.25
Ex. Std., No. 303 .....1.20-1.25
No. 10 .....7.75
Std., No. 303 .....1.10
No. 10 .....6.50-6.75
Co. Gent., W.K. & C.S.
Fcy., No. 303 .....1.50-1.60
No. 10 .....8.50-8.75
Ex. Std., No. 303 .....1.35-1.45
No. 10 .....8.00-8.25
Std., No. 303 .....—
No. 10 .....—

PEAS
East Alaskas
Fcy., 1 sv., 8 oz. 1.62½
1 sv., No. 303 .....2.50-2.60
2 sv., 8 oz. 1.27½
2 sv., No. 303 .....2.05
2 sv., No. 10 .....11.75
3 sv., No. 303 .....1.60-1.62½
3 sv., No. 10 .....9.00
Ex. Std., 2 sv., No. 303..1.40-1.50
No. 10 .....8.75
3 sv., No. 303 .....1.25-1.35
No. 10 .....8.00-8.25
4 sv., No. 303 .....1.20-1.25
No. 10 .....7.00-7.75
Std., 3 sv., No. 303 .....1.25
3 sv., No. 10 .....7.50
4 sv., No. 303 .....1.15
No. 10 .....6.25-6.50
Pod Run, No. 303 .....1.10
No. 10 .....—
East Sweets
Fcy., Pod Run, No. 303..1.35-1.40
No. 10 .....7.25
Ex. Std., No. 303 .....1.15-1.25
No. 10 .....7.00-7.25
Std., No. 303 .....1.10
No. 10 .....6.25
Midwest Alaskas
Fcy., 1 sv., 8 oz. 1.60-1.70
1 sv., No. 303 .....2.55-2.60
1 sv., No. 10 .....13.25-13.75
2 sv., No. 303 .....1.80-1.90
2 sv., No. 10 .....11.50-12.00
3 sv., No. 303 .....1.45
No. 10 .....8.00-8.50
Ex. Std., 3 sv., 8 oz. 85-.90
3 sv., No. 303 .....1.25-137½
3 sv., No. 10 .....7.50-7.75
4 sv., No. 303 .....1.17½-1.20
4 sv., No. 10 .....6.50-7.25
Std., 3 sv., 8 oz. 80
3 sv., No. 303 .....1.17½-1.20
3 sv., No. 10 .....7.00-7.25
4 sv., 8 oz. 75-.77½
4 sv., No. 303 .....1.10
4 sv., No. 10 .....6.25-2.50
Mid-West Sweets
Fcy., 3 sv., No. 303 ....1.45-1.50
No. 10 .....8.25
Fcy., 4 sv., No. 303....1.30-1.35
No. 10 .....7.50-7.75
Ungraded, No. 303 .....1.30-1.35
No. 10 .....7.50-7.75
Ex. Std., 3 sv., No. 303 1.25-1.37½
No. 10 .....7.50-7.75
4 sv., No. 303 ...1.17½-1.22½
No. 10 .....6.50-7.00
Ungraded, No. 303..1.17½-1.22½
No. 10 .....6.50-7.00
Std., Ung., No. 303....1.10-1.12½
No. 10 .....6.50-6.65

PUMPKIN
Midwest, Fcy., No. 2½..1.55-1.60
No. 10 .....5.50
East, Fcy., No. 2½ 1.65
No. 10 .....5.90-6.00

SAUERKRAUT
Midwest, Fcy., No. 303 ...1.37½
No. 2½ 1.90
No. 10 .....6.40
N. Y., Fcy., 2½ 2.00
No. 10 .....6.80

SPINACH
Tri-State, Fcy., No. 303.....1.45
No. 2½ 2.10
No. 10 .....6.50-7.00
Ozark, Fcy., No. 303 .....1.20
No. 2½ 1.85
No. 10 .....5.50
Calif., Fcy., No. 303 ....1.15-1.30
No. 2½ 1.67½-1.87½
No. 10 .....4.90-5.25

SWEET POTATOES
Tri-States, syr., No. 303.....1.25
No. 3, Sq. 2.05-2.10
No. 2½ 2.40-2.50
No. 10 .....9.75-10.50

TOMATOES
Tri-States
Ex. Std., No. 303 .....1.45-1.55
No. 2½ 2.35-2.50
No. 10 .....7.75-8.25
Std., No. 1 .....1.05
No. 303 .....1.30-1.35
No. 2½ 2.10
No. 10 .....7.25-7.50
Fla. Std., No. 303 .....1.40
No. 2½ 2.10
No. 10 .....7.25
Mid-West, Fcy., No. 1 .....1.40
No. 303 .....1.85-2.10
No. 2½ 3.00-3.25
No. 10 .....9.50-9.75
Ex. Std., No. 1 .....1.15
No. 303 .....1.45-1.60
No. 2½ 2.45
No. 10 .....8.50-8.75
Std., No. 1 .....1.05
No. 303 .....1.40
No. 2½ 2.20
No. 10 .....8.00
Calif., Fcy., S.P., No. 303....1.75
No. 2½ 2.60
No. 10 .....9.50
Std., No. 303 .....1.32½
No. 2½ 2.00
No. 10 .....7.00
Ozarks, Std., No. 303 .....1.35
No. 10 .....7.25
Texas, Std., No. 303 .....1.35
No. 10 .....7.25

TOMATO CATSUP
Calif., Fcy., 14 oz. 1.70
No. 10 .....10.00
Mid-West, Fcy., 14 oz. 1.70
No. 10 .....9.25
East, Fcy., 14 oz....1.77½-1.87½
No. 10 .....11.00

TOMATO PASTE (Per Case)
Calif., Fcy., 96/6 oz. 7.20
No. 10 (per doz.)26% 11.00-11.25
No. 10 (per doz.) 30% 12.60
Mid West
No. 10 (per doz.) 26% 10.75

TOMATO PUREE
Calif., Fcy., 1.06, No. 303 ...1.50
No. 10 .....7.00
Mid-West, Fcy., 1.045,
No. 1 .....1.02½
No. 10 .....6.50
East, Fcy., 1,045, No. 1.....1.05
No. 10 .....7.00

FRUITS

APPLE SAUCE
East, Fcy., No. 303 .....1.25-1.30
No. 10 .....7.00-7.25
Std., No. 303 .....1.20
No. 10 .....—
Calif. (gravensteins)
Fcy., No. 303 .....1.60
No. 10 .....8.25-8.50
Choice, No. 303 .....1.25-1.30
No. 10 .....—

APPLES (East)
Sl., No. 10 .....8.00-8.25

APRICOTS
Halves, Fcy., No. 2½ 4.15
No. 10 .....13.90
Choice, No. 2½ 3.40
No. 10 .....12.10
Std., No. 2½ 3.10
No. 10 .....10.90
S.P. Pie, No. 10 .....12.00
Fcy., Wh. Peeled, No. 2½....4.15
No. 10 .....13.90

BLUEBERRIES
No. 300 H/S 2.85
No. 10, Water 16.85

CHERRIES
R.S.P., Water, No 303.....1.85
No. 10 .....11.00-11.50
R.A., Fcy., No. 2½.....5.85-6.00
No. 10 .....20.75
Choice, No. 2½ 5.75
No. 10 .....19.45

COCKTAIL
Fcy., No. 303 .....2.15
No. 2½ 3.35
No. 10 .....12.00-12.25
Choice, No. 303 .....2.07½
No. 2½ 3.15
No. 10 .....11.35

GRAPEFRUIT SECTIONS
Fla., Fcy., No. 303....1.70-1.77½
Fcy., Citrus Salad,
No. 303 .....2.75

PEACHES
Calif., Cling Fcy., No. 303...1.85
No. 2½ 2.75
No. 10 .....10.00
Choice, No. 303 .....1.65-1.67½
No. 2½ 2.50
No. 10 .....9.50
Std., No. 303 .....1.50-1.60
No. 2½ 2.35
No. 10 .....8.90
Elberta, Fcy., No. 2½.....3.15
No. 10 .....11.25
Choice, No. 2½ 2.85
No. 10 .....10.35

PEARS
Fcy., No. 303 .....2.15-2.25
No. 2½ 3.50
No. 10 .....12.25
Choice, No. 303 .....2.05
No. 2½ 3.15
No. 10 .....11.25-11.50
Std., No. 303 .....1.85
No. 2½ 2.75
No. 10 .....10.50

PINEAPPLE—Per case
(Toll & Wfge. extra)
Hawaiian, Fcy., Sl., 24/2....6.95
24/2½ 8.05
6/10 .....7.50
Crushed, 24/2 .....5.60
24/2½ 7.00
6/10 .....5.95
Choice, Sl., 24/2 .....5.60
24/2½ 6.95
6/10 .....6.95
Std., Half Slices, 24/2 .....5.10
24/2½ 6.65
6/10 .....6.10

PLUMS, PURPLE
N.W., Fcy., No. 303 .....1.60
No. 2½ 2.30
No. 10 .....7.50
Choice, No. 303 .....1.50
No. 2½ 2.05
No. 10 .....7.00

JUICES

APPLE
Midwest, 1 qt. gl. 2.00-2.15
46 oz. tin 2.60-2.75

CITRUS BLENDED
Fla., No. 2 .....1.37½-1.42½
46 oz. 3.15

GRAPEFRUIT
Fla., No. 2 .....1.30-1.35
46 oz. 2.85-2.90

ORANGE
Fla., No. 2 .....1.40-1.55
46 oz. 3.60

PINEAPPLE—Per Case
Hawaiian, Fcy., 24/2 .....2.70
12/46 oz. 2.80

TOMATO
East, Fcy., No. 2 .....1.15-1.20
46 oz. 2.40-2.55
No. 10 .....—
Mid-West, Fcy., No. 2 .....1.20
46 oz. 2.40-2.45
Calif., Fcy., No. 2.....1.15
46 oz. 2.30-2.40
No. 10 .....4.50-4.80

FISH

SALMON—Per Case 48 Cans
Alaska, Red, No. 1T.....37.00
½'s 23.00-25.00
Med., Red, No. 1T 30.00
½'s 18.50
P.S. Sockeye, ½'s 24.00-25.00
Pink, Tall, No. 1 .....24.00-25.00
½'s 13.50
Chum, Tall, No. 1 .....22.00
½'s 12.00

SARDINES—Per Case
Calif., Ovals, 24/1's 4.00
Ovals, 48/1's 8.00
No. 1 T., Nat. .....—
Maine, ¼ Oil Keyless ..8.50-9.00
¼ Oil Key Carton .....—

SHRIMP-Dev. 4½ oz. per doz.
Jumbo 6.00
Large 5.50
Medium 4.90-5.00
Small 4.40-4.50
Broken 4.00

TUNA—Per Case
Fcy., White Meat, ½'s 14.50
Fcy., Light Meat, ½'s..10.25-10.75
Chunks 9.00
Grated 6.75